

DAIRYING

THE DAIRYMEN'S PROGRAM.

Under the direct supervision of Chief Ed. H. Webster of the Dairy Division, there will be held a dairy-men's convention at the third annual National Dairy Show, which takes place in Chicago at the Coliseum, December 2 to 10 inclusive. It is the purpose of this convention to deal with subjects of national importance, and the program will be filled with men who will be eminently capable of dealing with subjects of the highest interests to dairy farmers.

No dairyman who can possibly leave his work can afford to miss this convention or miss seeing the large exhibit of dairy machinery and cattle which will be on exhibition at that time. The show comes at a season when the farmers have completed their year's work, and they should make it a point to take a few days for recreation and enjoyment. Not only will they find a trip to the Dairy Show a pleasant one, but it will be the means of giving them an understanding of the scope and magnitude of the dairy industry as well as a source of much useful information.

A GOOD WAY FOR FARMERS TO START A BANK ACCOUNT!

Get a lot of good cows and a hand separator. Write to the ELGIN DAIRY, Salt Lake City and they will send you some ELGIN RED CANS. Fill the cans with cream; ship to the ELGIN. Keep on sending every week; then on the 10th of the following month the ELGIN will send you pay for all the cream you delivered the previous month; then start your bank account,—but keep on shipping cream as long as you have any use for money!

CONDENSED MILK STANDARDS

During the past few months, Prof. O. F. Hunziker, of the Dairy Department of the Purdue School of Agriculture has been investigating the national and state standards of condensed milk. As a result of his study of the subject, he finds the present standards are not practical, as no milk condensary can, under all conditions and at all seasons of the year,

put into its product the per cent of solids called for in the requirements for unsweetened condensed milk.

These findings are the outcome of Prof. Hunziker's professional and business experiences, and therefore have great weight. Reports from every reputable milk condensing company in the country have been thoroughly examined and careful experiments carried on by Professor Hunziker in Indiana at the plant of the Condensed Milk Company of Sheridan before any announcement as to this unsatisfactory standard was made.

The question of revising the present standard for condensed milk was taken up by the committee on food standards of the National Association of Dairy Instructors and Investigators, at its meeting at Mackinac Island, Mich., Aug. 4-7, and it is hoped that every effort will be put forth, through the proper channels, to induce the government to modify the standard now in use. This standard calls for not less than 28 per cent of milk solids of which not less than

27.5 per cent must be fat. There is no doubt but that a more specific attainable requirement than this will be welcomed by both producer and consumer. Pacific Coast milk producers are especially interested in this question, and a government expert has given it a thorough investigation.

THE STUDENTS' JUDGING CONTEST.

At the third annual National Dairy Show, which is held in Chicago December 2 to 10 inclusive, will be held a students' judging contest. Any student of an Agricultural College or of a secondary school which is under the direct supervision of a state Agricultural College, who is regularly matriculated in at least a two years' course in agriculture or dairying, and who has taken not less than twelve weeks work, during the calendar year in which the show is held, may enter.

There are six teams who have already expressed a desire to enter this dairy judging contest. Any institution interested in the contest may obtain a copy of the rules and regulations governing it by writing directly to B. H. Rawl, Dairy Division, Washington, D. C.

HOW TO CONVERT BUTTER-FAT INTO REAL MONEY

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